



Eden Caterers

Summer 2023 Brochure

To be served from 1st June to 29th September 2023

www.edencaterers.london

020 7803 1212

Special Dietary Requirements

The allergen and dietary requirements for your guests are sometimes a critically important part of placing an order with us. It is a matter of considerable responsibility given the significant health concerns linked to allergens and the principle or religious beliefs associated with many dietary requirements. We therefore require that the selection of all items for an order is made by, and the responsibility, of whoever is placing your orders; we will not make dietary, allergen or ingredient selections on your behalf. Our website enables this selection by providing all the necessary information for all the food we make. We will platter and label items for someone with particular allergen or dietary needs on a separate platter when required. See also our Individual Dietary Menu for more options.

Recipes in Stone

Apologies for what may seem unreasonable inflexibility, but due to the legislation surrounding nutritional, ingredient, allergen and dietary labelling and reporting, we are unable to change the recipe or ingredients of any menu item.



About Eden

Now We Plant Trees

Our passion is making and delivering to you great food that is sustainably sourced whilst minimising our impact on the planet. Amongst our many initiatives, we serve most food on naturally-fallen palm leaf platters which are wrapped in PLA food film made from plants. We now also plant trees for you in the home counties. More information on this can be seen on our website.

Individual Dietary Menu

To better address the need to find food to suit specific dietary requirements we've introduced an Individual Dietary Menu. This has individual platters of food to match most dietary needs and price points.

Variety & Homemade

We change our menus every four months and rotate popular menus over a three-day cycle to ensure variety. We make virtually everything ourselves including jams, chutneys, dressings, pickles, cakes and cordials. This insistence on homemade ensures our food is full of flavour, nutritional value, colour and interest.

We're Old Hands at This

We have been creating seasonal, stylish and sustainable food in central London since 1993. We provide delivered food for most occasions you can imagine, be it an internal breakfast meeting for four, a team picnic in the park or a conference lunch for four hundred.

Enjoy!

The Eden Team





Breakfast

A stunning selection of hot & cold savouries, breakfast pots and more for a great way to start the day.

Breakfast deliveries are made from 08:00 to 10:00 Mon-Fri.
This menu will be served from 1st June to 29th September 2023.
Allergen info is available on our website and is supplied with your order.
Dietary Legend: (v) vegetarian, (g) no gluten containing ingredients, (d) no dairy containing ingredients, (n) contains nuts.
Adults need around 2000 kcal a day.
All calorie and nutritional quantities given are calculated per item.
Full Ts & Cs on our website.

SET BREAKFASTS

Power Breakfast (v)

One of each item per person:

Granola with Sour Cherry Compote (v)
Homemade American Cookie
Freshly squeezed orange juice

£7.35

Min 3

Continental Breakfast (v)

One of each item per person:

Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot
Freshly squeezed orange juice

£8.60

Min 3

Continental Breakfast with Open Mini Bagels

One of each item per person:

Open mini half bagel with smoked salmon
cream cheese
Open mini half bagel with egg mayonnaise
& tomato chutney (v)
Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot
Freshly squeezed orange juice

£13.30

Min 3

COLD SAVOURIES

Brie & Cranberry Pugliese Roll (v)

english brie & our own cranberry sauce (143kcal)

£3.20

Cheese & Tomato All Butter Croissant - mini (v)

mature cheddar with sliced salad tomato in a croissant (271kcal)

£3.65

Ham & Emmenthal All Butter Croissant - mini

sliced emmenthal and honey mustard gammon ham in a mini croissant (222kcal)

£3.95

Salami & Emmenthal Cereale Roll

milano salami with sliced emmenthal (178kcal)

£3.15

Open Mini Bagel with Smoked Salmon & Cream Cheese

two open halves per portion (178kcal)

£5.45

Open Mini Bagel with Egg Mayonnaise & Tomato Chutney (v)

with our homemade tomato chutney. two open halves per portion (240kcal)

£3.95

Breakfast Savoury Platter

a selection of mini filled breakfast rolls & croissant to include smoked salmon & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal & salami cereal roll, brie & cranberry mini flutes

£45.00



HOT SAVOURIES

Roast Tomato & Mushroom in a Cereale Bap (vegan, d)

sliced roast tomato with fresh field mushroom & vegan mozzarella in a cereale roll. delivered warm for immediate service. min 6 (297kcal)

£5.10

Vegetarian Sausage in a Glazed Brioche Roll (v)

delivered warm for immediate service. min 6 (431kcal)

£5.55

Mushroom & Tomato on Gluten Free Bread (v, g)

with butter fried button mushrooms, tomatoes & cheddar. delivered warm for immediate service. min 2 (303kcal)

£5.55

Bacon in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (489kcal)

£5.15

Sausage in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (616kcal)

£5.35

Bacon Sandwich on Gluten Free Bread (g, d)

unsmoked, English back bacon in gluten free bread. delivered warm for immediate service. min 2 (427kcal)

£5.95

Mini Sausage Roll Breakfast Platter

15 mini glazed brioche rolls with mini cumberland sausages. delivered warm to you for immediate service

£42.00

Mini Bacon Roll Breakfast Platter

15 mini glazed brioche rolls with streaky bacon. delivered warm to you for immediate service

£42.00

Mini Mushroom Roll Breakfast Platter (v)

15 mini glazed brioche rolls with butter fried button mushrooms. delivered warm to you for immediate service

£42.00

EXTRAS

Sachets - Tomato Sauce

£0.35

Sachets - Brown Sauce

£0.35

PASTRIES

All Butter Croissant - large (v) <i>served with butter portion and a knife (253kcal)</i>	£2.75
All Butter Croissant - mini (v) <i>served with butter portions and a knife (118kcal)</i>	£2.15
Danish Pastry - large (v) <i>a selection of danish pastry varieties, one portion is one pastry.</i>	£2.90
Danish Pastry - mini (v) <i>a selection of mini danish pastry varieties, one portion is one pastry.</i>	£2.10
Pain au Chocolat - large (v) <i>filled with real chocolate and baked with french butter (316kcal)</i>	£3.20
Pain au Chocolat - mini (v) <i>filled with real chocolate and baked with french butter (130kcal)</i>	£2.40
Almond Butter Croissant - mini (v, n) <i>filled with almond paste & topped with flaked almonds (319kcal)</i>	£2.45
Pain aux Raisins - large (v) <i>the classic breakfast viennoise spiral (250kcal)</i>	£3.20
Pain aux Raisins - mini (v) <i>the classic breakfast viennoise spiral (139kcal)</i>	£2.50
Healthy Seed Bar - Free From (vegan, g, d) <i>sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (298kcal)</i>	£2.45
Mini Muffins (v) <i>blueberry mini. two per portion (220kcal)</i>	£2.10
Homemade American Cookies (v) <i>a selection of white chocolate & double choc cookies. two per portion (241kcal)</i>	£1.95
Biscuits <i>two portions in a bag</i>	£1.45
Conserves (vegan, g, d) <i>tiptree strawberry mini jar</i>	£0.90

BREAKFAST CEREAL & YOGHURTS

Orange & Coconut Granola with Plum Compote (v, n) <i>greek yoghurt with plum compote and our summer granola (444kcal)</i>	£3.45
Orange & Coconut Granola with Honey (v, n) <i>greek yoghurt with honey and our summer granola (jumbo oats, hazelnuts, pumpkin, chia and sunflower seeds, dried cranberry, coconut, almonds, walnuts and orange) (455kcal)</i>	£3.45
Trail Mix with Soya Yoghurt & Raspberry Coulis (vegan, g, d, n) <i>our own seeds, nuts and dried fruit mix makes a yummy vegan, gluten and dairy free light breakfast. (264kcal)</i>	£4.75
Birchermuesli - Free From (vegan, g, d) <i>gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries. min 4 (133kcal)</i>	£3.90
Yoghurt pot with Honey (v, g) <i>greek yoghurt with honey for a sweet start (286kcal)</i>	£3.35
Yoghurt Pot with Raspberry Coulis (v, g) <i>greek yoghurt and sharp fruit coulis for a fresh start (225kcal)</i>	£3.50
Soya Yoghurt Pot with Honey (v, g, d) <i>a free from treat. gluten, dairy and nut free light breakfast. (194kcal)</i>	£4.10
Soya Yoghurt Pot with Plum Compote (vegan, g, d) <i>a vegan & free from treat, gluten, dairy and nut free light breakfast (163kcal)</i>	£4.10
Soya Yoghurt Pot with Raspberry Coulis (vegan, g, d) <i>a vegan & free from treat. gluten, dairy and nut free light breakfast. (133kcal)</i>	£4.20

“Really excellent customer service, high quality food and clear processing of our corporate order”



Sandwich Lunch

A combination of sandwiches, finger buffet, cakes, fruit & cheese.
Ideal for groups working through lunch.

This menu will be served from 1st June to 29th September 2023.
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(d) no dairy containing ingredients, (n) contains nuts.
Adults need around 2000 kcal a day.
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These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are chosen by us and rotate daily from this season's selection. You simply decide which menu matches your requirements or budget and order for the number of people you are catering for.

The food is served on platters made from palm leaves with a serviette for each guest. Unwrapping is the only requirement.

WILLOW

£22.75 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion with salsa dip

Cheese Board

1 portion per person

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

MAGNOLIA

£17.95 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cheese Board

1 portion per person

Cut Fruit

1 mini pot per person

LAUREL

£15.40 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 items per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1.5 per person from homemade selection

CAMELLIA

£15.25 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

4 items per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

CLEMATIS

£14.40 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 items per person varying daily from this season's selection

Italian Olives

40g per portion

Cut Fruit

1 mini pot per person

JASMIN

£14.00 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

ACER

£12.50 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Kettle Crisps

crisps in the bag

Cake

1 per person from home made selection

Cut Fruit

1 mini pot per person

THISTLE

£12.25 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

Cut Fruit

1 mini pot per person

MULBERRY

£12.00 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Kettle Crisps

25g per person with salsa dip

Cake

1.5 per person from homemade selection

MAPLE

£12.00 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 items per person varying daily from this season's selection

Kettle Crisps

25g portion per person with salsa dip

Fruit

1 piece of whole fruit per person

LILAC

£10.60 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

ROWAN

£10.55 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Tortilla Chips

25g per person with salsa dip

Cut Fruit

1 mini pot per person

AZALEA

£10.00 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

HAWTHORN

£9.75 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

Minimum Order of 3

SET SANDWICH PLATTERS

Classic Sandwich Platter (6 sandwiches) <i>one each of six different classic sandwiches from this season's selection</i>	£27.00
Contemporary Sandwich Platter (6 sandwiches) <i>one each of six different contemporary sandwiches from this season's selection</i>	£28.00
Mixed Sandwich Platter (6 sandwiches) <i>one each of six different mixed style of sandwiches from this season's selection</i>	£27.00
Vegetarian Sandwich Platter (6 sandwiches) <i>one each of six different vegetarian sandwiches from this season's selection</i>	£25.00
Vegan Sandwich Platter (6 sandwiches) <i>six vegan sandwiches in two varieties from this season's selection</i>	£23.55
Meat Sandwich Platter (6 sandwiches) <i>six meat sandwiches in six varieties from this season's selection</i>	£29.00
Fish Sandwich Platter (6 sandwiches) <i>six fish sandwiches in three varieties from this season's selection</i>	£33.00
Wrap Platter (6 wraps) <i>six wraps in three varieties from this season's selection</i>	£28.00
Sandwich Platter on Gluten Free Bread (6 sandwiches) <i>six sandwiches in two varieties, which have no gluten containing ingredients, from this season's selection</i>	£28.00
Halal Sandwich Platter (6 sandwiches) <i>six halal sandwiches from this season's selection</i>	£25.40
Small Classic Sandwich Platter (3 sandwiches) <i>one each of three different classic sandwiches from this season's selection.</i>	£13.50
Small Contemporary Sandwich Platter (3 sandwiches) <i>one each of three different contemporary sandwiches from this season's selection.</i>	£14.00
Small Mixed Sandwich Platter (3 sandwiches) <i>one each of three different mixed style of sandwiches from this season's selection.</i>	£13.70
Small Vegetarian Sandwich Platter (3 sandwiches) <i>one each of three different vegetarian sandwiches from this season's selection.</i>	£12.50
Small Vegan Sandwich Platter (3 sandwiches) <i>three vegan sandwiches in two varieties from this season's selection.</i>	£12.00
Small Meat Sandwich Platter (3 sandwiches) <i>three meat sandwiches in three varieties from this season's selection.</i>	£14.50
Small Fish Sandwich Platter (3 sandwiches) <i>three fish sandwiches in three varieties from this season's selection.</i>	£16.50
Small Wrap Platter (3 sandwiches) <i>three wraps in three varieties from this season's selection.</i>	£13.75
Small Sandwich Platter on Gluten Free Bread (3 sandwiches) <i>three sandwiches with no gluten containing ingredients in two varieties from this season's selection.</i>	£15.00
Small Halal Sandwich Platter (3 sandwiches) <i>three halal sandwiches from this season's selection.</i>	£12.70

SET FINGER BUFFET PLATTERS

Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter.</i>	£27.00
Vegetarian Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter.</i>	£25.00
Vegan Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter.</i>	£24.00
Finger Buffet Platter - no gluten ingredients <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter.</i>	£25.65
Small Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.50
Small Vegetarian Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£12.50
Small Vegan Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£12.00
Small Finger Buffet Platter - no gluten ingredients <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£12.75

BOXED SANDWICHES

Houmous & Green Olive Tapenade on Malted Grain - boxed (vegan, d) <i>our own houmous & olive tapenade with sliced cucumber and grated carrot (323kcal)</i>	£3.35
Houmous & Green Olive Tapenade on Gluten Free Bread - boxed (vegan, g, d) <i>our own houmous & olive tapenade with sliced cucumber and grated carrot (290kcal)</i>	£4.05
Cheddar & Rhubarb Chutney on Malted Grain - boxed (v) <i>farmhouse cheddar with homemade rhubarb & ginger chutney (536kcal)</i>	£4.10
Egg Mayonnaise & Cress on Malted Grain - boxed (v, d) <i>free range eggs and cress (448kcal)</i>	£3.75
Veggie New Yorker on Multi Seed Bloomer - boxed (v) <i>emmental cheese, sauerkraut, rocket & dijon mayo (520kcal)</i>	£4.45
Roast Chicken & Cucumber on Malted Grain - boxed (d) <i>with baby leaf & lemon mayonnaise (366kcal)</i>	£4.35
Blythburgh Farm Gammon Ham & Mustard on Malted Grain - boxed (d) <i>honey & mustard baked free range gammon with english mustard (263kcal)</i>	£4.40
Salmon & Chickpea Chilli Mustard in a Piedmont Baguette - boxed <i>flaked fresh salmon with a chickpea chilli mustard mayonnaise and crisp rocket (474kcal)</i>	£5.00

SANDWICHES

VEGAN

- Falafel & Baba Ganoush Wrap (vegan, d)** £3.85
homemade falafel with aubergine puree, cucumber, mixed leaves, mint & lemon dressing in a tomato wrap (356kcal)
- Houmous & Green Olive Tapenade on Malted Grain (vegan, d)** £3.10
our own houmous & olive tapenade with sliced cucumber and grated carrot (323kcal)
- Houmous & Green Olive Tapenade on Gluten Free Bread (vegan, g, d)** £3.85
our own houmous & olive tapenade with sliced cucumber and grated carrot (290kcal)

VEGETARIAN

- Mozzarella, Tomato, Olive & Basil in Ciabatta (v)** £4.85
mozzarella with sliced beef tomato, basil, olive tapenade & balsamic dressing (541kcal)
- Cheddar & Rhubarb Chutney on Malted Grain (v)** £3.90
farmhouse cheddar with homemade rhubarb & ginger chutney (536kcal)
- Egg Mayonnaise & Cress on Malted Grain (v, d)** £3.55
free range eggs and cress (448kcal)
- Veggie New Yorker on Multi Seed Bloomer (v)** £4.25
emmental cheese, sauerkraut, rocket & dijon mayo (520kcal)

MEAT

- Cajun Chicken & Tomatade Wrap (d)** £4.30
cajun marinated chicken with lettuce, tomatade & mayonnaise in a tortilla wrap (325kcal)
- Roast Chicken & Cucumber on Malted Grain** £4.15
with baby leaf & lemon mayonnaise (366kcal)
- Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)** £4.20
honey & mustard baked free range gammon with english mustard (263kcal)
- Cajun Chicken & Tomatade on Gluten Free Bread (g, d)** £5.15
cajun marinated chicken with lettuce, tomatade & mayonnaise (309kcal)

FISH

- Smoked Mackerel in a Spinach Wrap** £4.50
smoked mackerel with rocket in a yoghurt, horseradish and lemon dressing (347kcal)
- Salmon & Chickpea Chilli Mustard in a Piedmont Baguette** £4.80
flaked fresh salmon with a chickpea chilli mustard mayonnaise and crisp rocket (474kcal)
- Smoked Salmon, Cucumber & Dill on Malted Grain** £5.10
with a dill dressing and black pepper (294kcal)

FINGER BUFFET

VEGAN

- Free From Tapenade Bruschetta (vegan, g, d)** £1.75
bruschetta with our caper, black olive and garlic tapenade on gluten free and vegan crostini (48kcal)
- Samosa (vegan, d)** £2.15
a fried South asian pastry, packed full of fresh vegetables and potatoes (108kcal)
- Vegan Sausage Roll (vegan, d)** £1.85
mushroom, leek and chestnut "sausages" with sage and mustard in puff pastry. (144kcal)
- Queen Olives (vegan, g, d)** £2.15
aromatised large queen olives on sticks. four per portion (33kcal)

VEGETARIAN

- Chilli Cheese Corn Muffins (v, g)** £1.90
made with polenta flour, corn kernels, free range eggs, butter, mature cheddar and chillis. (140kcal)
- Mini Pizza with Mozzarella (v)** £1.90
thin & crispy with mozzarella and pepperonata (83kcal)
- Feta, Cherry Tomato & Basil Tart (v)** £2.35
a classic summer tart of feta, sweet tomato & fresh basil baked till golden (115kcal)

MEAT

- Chicken Brochette with Chilli & Oregano (g)** £2.35
chicken marinated in lemon, chilli, oregano & garlic served with a feta & yoghurt dip (110kcal)
- Cocktail Sausages with Chutney (d)** £1.90
cumberland cocktails with mango chutney, dijon mustard and lemon juice. three per portion (171kcal)
- Bella Lodi Chicken Strip** £2.10
chicken breast in bella lodi breadcrumbs with lemon & parsley mayonnaise dip (104kcal)

FISH

- Salmon Brochette with Chilli & Ginger (g, d)** £2.95
coriander, chilli, ginger, lemon and paprika marinade (74kcal)
- Trout, Creme Fraiche & Pomegranate Tartlet** £2.70
fresh chalkstream trout with creme fraiche, dill & pomegranate in a delicate pastry case. two per portion (168kcal)

NIBBLES

- Kettle Crisps with Dip - Small Platter (vegan, g, d)** £6.50
for 3-5 guests. with homemade salsa dip (617kcal)
- Kettle Crisps with Dip - Large Platter (vegan, g, d)** £12.00
for 6-8 guests. with homemade salsa dip (1230kcal)
- Tortilla Chips with Dip - Small Platter (vegan, g, d)** £6.50
for 3-5 people. with homemade salsa dip (584kcal)
- Tortilla Chips with Dip - Large Platter (vegan, g, d)** £12.00
for 6-8 people. with homemade salsa dip (1166kcal)
- Kettle Crisps in the Bag (vegan, g, d)** £1.60
one bag of peppery kettle crisps (202kcal)

CAKES & POTS

Strawberry Crumble Slice (vegan, d) <i>oats, ginger, fresh Kent strawberries with a crunchy crumble topping (420kcal)</i>	£1.80
Healthy Seed Bar - Free From (vegan, g, d) <i>sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (298kcal)</i>	£2.45
Cherry & Walnut Flapjack (v, n) <i>golden syrup, butter and condensed milk coat the jumbo oats, all topped off with glace cherries and walnuts then baked (311kcal)</i>	£1.80
Raspberry Tartlet - 2 per portion (v) <i>fresh raspberries, white chocolate and cream with free range eggs in a dainty pastry case (156kcal)</i>	£3.10
Coconut & Passion Fruit Drizzle Cake (v) <i>moist coconut loaf cake generously drizzled with zingy passion fruit syrup (452kcal)</i>	£2.10
Orange Polenta Loaf (v, g, n) <i>fresh juice and zest of navel oranges with free range eggs, almond, butter and polenta (380kcal)</i>	£2.20
Blondie Brownie (v) <i>blond, rich belgian (370kcal)</i>	£2.00
Mini Muffins (v) <i>blueberry mini. two per portion (219kcal)</i>	£2.10
White Chocolate & Raspberry Mousse - Mini Pot (v, g) <i>raspberry coulis lightly whipped with white chocolate and cream (188kcal)</i>	£2.10
Lemon Cheesecake - Mini Pot (v) <i>lemon juice and zest for a mini flavour punch (154kcal)</i>	£2.10
White Chocolate & Raspberry Mousse - Pot (v, g) <i>raspberry coulis lightly whipped with white chocolate and cream - irresistible (524kcal)</i>	£3.95
Lemon Cheesecake - Pot (v) <i>cream cheese and cream with fresh lemon on a buttery digestive base (365kcal)</i>	£3.95
Fresh Strawberries in a Pot (vegan, g, d) <i>on their own, as they should be (36kcal)</i>	£5.25

CAKE PLATTER

Cake Platter <i>eight cakes from this season's selection on one platter</i>	£18.80
Small Cake Platter <i>four cakes from this season's selection on one platter</i>	£9.40

CHEESE

A British Cheeseboard - for 6 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£38.10
A British Cheeseboard - for 3 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£19.05

FRUIT

Cut Fruit - Mini Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (21kcal)</i>	£1.95
Cut Fruit - Pot (vegan, g, d) <i>seasonal fruit – in a pot, ready to eat complete with a spoon (35kcal)</i>	£3.50
Cut Fruit - 5 Mini Pots Platter (vegan, g, d) <i>fresh seasonal cut fruit in 5 mini pots on one platter, complete with skewers for each (105kcal)</i>	£9.75
Cut Fruit - 11 Mini Pots Platter (vegan, g, d) <i>fresh seasonal cut fruit in 11 mini pots on one platter, complete with skewers for each (231kcal)</i>	£21.50
Whole Fruit Small Platter - for 5-10 people (vegan, g, d) <i>a selection of seasonal whole fruit</i>	£16.50
Whole Fruit Large Platter - for 10 -15 people (vegan, g, d) <i>a selection of seasonal whole fruit</i>	£21.50
Chocolate Dipped Strawberry (v, g) <i>english strawberries dipped in dark chocolate (39kcal)</i>	£1.75





Forks & Salads

Healthy and delicious salads with our own dressings.

This menu will be served from 1st June to 29th September 2023.
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SHARING SALAD PLATTER

These salads are served on palm leaf platters with serving tongs provided. Each platter is designed to be part of a selection; we recommend selecting a minimum of three salads to give a complete meal for six to eight guests. Forks, knives and plates are not included. Please buy disposable ones from us if needed.

6-8 PORTIONS

MEAT & FISH

Chargrilled Chicken Rainbow Salad - 6-8 portions (g, d) £24.75
 chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (1540kcal)

Prawn & Cannellini Bean Salad - 6-8 portions (d) £26.00
 classic prawn cocktail with cannellini beans, garden peas, chive and lemon (957kcal)

VEGAN

Watermelon & Tomato Salad - 6-8 portions (vegan, g, d) £19.00
 chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts and lemon vinaigrette (465kcal)

Rainbow Salad - 6-8 portions (vegan, g, d) £21.00
 mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (1704kcal)

Mediterranean Vegetable & Black Rice - 6-8 Portions (vegan, g, d) £18.50
 with rocket & maple balsamic dressing (631kcal)

New Potato & Chive Salad - 6-8 portions (vegan, g, d) £17.00
 with lemon & mint dressing (692kcal)

Mixed Leaves Summer Salad - 6-8 portions (vegan, g, d) £15.50
 four seasonal leaves with a lemon vinaigrette dressing (78kcal)

VEGETARIAN

Iranian Fattoush Salad - 6-8 portions (v, g) £20.50
 tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (390kcal)

Italian Summer Salad - 6-8 portions (v, g) £23.70
 mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (943kcal)

3-4 PORTIONS

MEAT & FISH

Small Chargrilled Chicken Rainbow Salad - 3-4 portions (g, d) £12.40
 chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (770kcal)

Small Prawn & Cannellini Bean Salad - 3-4 portions (d) £13.00
 classic prawn cocktail with cannellini beans, garden peas, chive and lemon (479kcal)

VEGAN

Small Watermelon & Tomato Salad - 3-4 portions (vegan, g, d) £9.50
 chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts and lemon vinaigrette (233kcal)

Small Rainbow Salad - 3-4 portions (vegan, g, d) £10.50
 mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (852kcal)

Small Mediterranean Vegetable & Black Rice - 3-4 Portions (vegan, g, d) £9.25
 with rocket & maple balsamic dressing (315kcal)

Small New Potato & Chive Salad - 3-4 portions (vegan, g, d) £8.50
 with lemon & mint dressing (346kcal)

Small Mixed Leaves Summer Salad - 3-4 portions (vegan, g, d) £7.75
 four seasonal leaves with a lemon vinaigrette dressing (39kcal)

VEGETARIAN

Small Iranian Fattoush Salad - 3-4 portions (v, g) £10.25
 tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (195kcal)

Small Italian Summer Salad - 3-4 portions (v, g) £11.85
 mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (471kcal)

SALAD BOXES

generous individual boxes complete with a fork and dressing

Mediterranean Vegetable & Black Rice Salad (vegan, g, d) £6.50

with rocket & maple balsamic dressing (165kcal)

Watermelon & Tomato Salad (vegan, g, d) £6.80

chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with a mint & lemon dressing (142kcal)

Italian Summer Salad (v, g) £6.55

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (277kcal)

Chargrilled Chicken Rainbow Salad (g, d) £6.70

chicken fillets marinated in chilli & coriander tossed with mint, chick peas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing (350kcal)

Prawn & Cannellini Bean Salad (d) £6.95

classic prawn cocktail with cannellini beans, garden peas, chive and lemon (251kcal)

MEZE SALAD

to provide a complete, nutritious and varied sharing meal for six.

Meze Sharing Vegetarian - 5-7 people (v, d) £59.00

mixed leaf, beetroot, new potato salad, tomato salad, houmous, mixed bean salad, chargrilled broccoli, egg mayonnaise, couscous with roasted roots & freshly baked bread rolls

Meze Sharing Vegan - 5-7 people (vegan, g, d) £56.00

a selection of eight different vegan, seasonal salads all in one large bowl. served with dressings and artisan rolls. comes with serving utensils.

Meze Sharing Traditional - 5-7 people £70.00

a selection of eight different, seasonal salads all in one large bowl. served with dressings and artisan rolls. comes with serving utensils.

BREAD

Roll & Butter - Cold Fork (v) £2.30

morning baked dinner roll with butter (169kcal)

DISPOSABLES

Paper Plate - Large £0.15

Fork or Knife - Compostable £0.10



“We were super happy with both the delivery and the food quality for our office gathering”

COLD FORK BUFFET

Whether a party, meeting or conference these set menus provide a selection of great tasting food which is best eaten sitting down with a knife and fork. It is for those slightly smarter occasions when you want great presentation and very tasty food.

JACARANDA

Chargrilled Chilli Marinated Chicken (g, d)

marinated in fresh chilli, coriander & garlic (171kcal)

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla (139kcal)

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon and herb dressing (13kcal)

Iranian Fattoush Salad (v, g)

tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (65kcal)

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with a mint & lemon dressing (277Kcal)

White Chocolate & Raspberry Mousse - Pot (v, g)

raspberry coulis lightly whipped with white chocolate and cream (524kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£26.50pp

BIRCH

Smoked Salmon & Spinach Puff Tart

cream cheese, smoked salmon, nutmeg, tomato and spinach top the puff pastry (260kcal)

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla (139kcal)

Rainbow Salad (vegan, g, d)

mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (275kcal)

Mediterranean Vegetable & Black Rice (vegan, g, d)

with rocket & maple balsamic dressing (101kcal)

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon vinaigrette dressing (13kcal)

Lemon Cheesecake - Pot (v)

cream cheese and cream with fresh lemon on a buttery digestive base (356kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£25.50pp

SYCAMORE (vegetarian)

Tomato & Pesto Tart (vegan, d)

plum tomato with salsa verde on puff pastry (144kcal)

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla (139kcal)

Watermelon & Tomato (vegan, g, d)

chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with a mint & lemon dressing (78kcal)

New Potato & Chive Salad (vegan, g, d)

with lemon & mint dressing (692kcal)

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon vinaigrette dressing (13kcal)

Fresh Strawberries - Pot (vegan, g, d)

on their own, as they should be (36kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£21.50pp

Forks and Salads - Cutlery & Crockery Hire (Packs of 10) £49.50

All the crockery and cutlery needed, for ten people, for service of these menu

Minimum Order of 6



Dietary & Individual

A meal for one person with different versions, designed to meet most dietary and budget requirements.

This menu will be served from 1st June to 29th September 2023.
Allergen info is available on our website and is supplied with your order.
Dietary Legend: (v) vegetarian, (g) no gluten containing ingredients,
(d) no dairy containing ingredients, (n) contains nuts.

Adults need around 2000 kcal a day.
All calorie and nutritional quantities given are calculated per item.
Full Ts & Cs are on our website.

VEGAN & FREE FROM

BREAKFAST BAG

a small carrier bag with a mix of breakfast items to suit a range of dietary requirements. One bag is designed to be one person's light breakfast

Breakfast Bag - Vegan & Free From

a free from Birchemuesli, piece of fruit and a freshly squeezed orange juice. Free From has no ingredients containing dairy, gluten or nuts

£7.80

LUNCH PLATTER

a mix of "Free From" sandwiches, finger buffet, cake and fruit all served on one palm leaf platter. Designed to be one person's meal and satisfying a range of dietary requirements. "Free From" has no ingredients that contain gluten, nuts or dairy.

Individual Bronze Lunch - Vegan & Free From

one sandwich (4 quarters). one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

£8.00

Individual Silver Lunch - Vegan & Free From

one sandwich (4 quarters). one item of finger buffet. a small portion of tortilla chips with salsa dip. one piece of cake and a mini bunch of grapes. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

£10.50

Individual Gold Lunch - Vegan & Free From

one sandwich (4 quarters). one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

£13.25

SALAD PLATE

Salad Plate - Vegan & Free From

a salad for one. three varieties of vegan and free from salads on one platter. salads change seasonally. complete with a compostable knife and fork

£13.00

VEGAN

BREAKFAST BAG

a small carrier bag with a mix of breakfast items to suit a range of dietary requirements. One bag is designed to be one person's light breakfast

Breakfast Bag - Vegan

a vegan yoghurt pot (changes seasonally) a piece of fruit and a freshly squeezed orange juice

£8.00

LUNCH PLATTER

A mix of vegan sandwiches, finger buffet, cake and fruit all on one platter. Designed to be one person's meal and satisfying a range of dietary requirements.

Individual Bronze Lunch - Vegan

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan and served on one palm leaf platter

£8.00

Individual Silver Lunch - Vegan

two halves of sandwich in two varieties (4 quarters). one item of finger buffet. A small portion of tortilla chips with salsa dip. One piece of cake and a mini bunch of grapes. all items are vegan and served on one palm leaf platter

£10.50

Individual Gold Lunch - Vegan

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan and served on one palm leaf platter

£13.80



Boxed Meals

Simple, cost effective, and very delicious Boxed Meals. Choose between Delivered Cold (3min in microwave) or Delivered Hot. Perfect for lunch, supper or overnight working.

This menu will be served from 1st June to September 29th 2023.
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BOXED MEALS

VEGETARIAN

Glazed & Honeyed Mushrooms with Orzo (v)

pan fried mushrooms with balsamic, rosemary, honey and garlic served with orzo pasta (337kcal)

 COLD
DELIVERY

£6.00

 HOT
DELIVERY

£7.00

VEGAN

Vegan Paella (vegan, g, d)

arborio rice with peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon (377kcal)

£6.00

£7.00

Vegan Rogan Josh with Rice (vegan, g, d)

an aubergine, squash, peppers and lentils version of this wonderful kashmiri curry. (526kcal)

£6.50

£7.50

Moroccan Vegetable Tagine & CousCous (vegan, d)

squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous (536kcal)

£6.20

£7.20

Vegetable Thai Green Curry & Rice (vegan, g, d)

peppers, broccoli and babycorn with the lemongrass, ginger, lime and coconut milk. Served with long grain rice. (565kcal)

£6.50

£7.50

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)

red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust. (496kcal)

£6.00

£7.00

Aubergine, Tomato & Basil Penne (vegan, d)

roasted aubergine in a rich tomato and basil sauce through penne pasta (388kcal)

£6.00

£7.00

MEAT

Spaghetti Carbonara with Chicken

mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese (620kcal)

£7.25

£8.25

Tarragon Chicken & Rice (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice (861kcal)

£8.50

£9.50

Coconut & Coriander Chicken & Rice (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin, served with rice (650kcal)

£7.50

£8.50

Caribbean Lamb with Rice (g, d)

tender chunks of Lamb gently braised in our own caribbean sauce with Sweet potato and fresh herbs. Served with rice (734kcal)

£9.50

£10.50

FISH

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing (610kcal)

£10.00

£11.00

Creamy Salmon Penne

steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon (1044kcal)

£11.50

£12.50

Minimum Order of 6



Hot Bowl Meals

Delicious, wholesome and warming bowl meals - great for events & more.

This menu will be served from 1st June to 29th September 2023.
Allergen info is available on our website and is supplied with your order.
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Full Ts & Cs are on our website.

Great for parties, meetings or conferences. Bowls can be eaten standing or sitting. A bowl & fork are supplied for each bowl purchased. The food is delivered to you warm in stainless steel dishes within an insulated hot box which we leave with you. Service is recommended to be no later than 45 minutes after delivery. We provide serving utensils. For larger guest numbers we recommend waiting staff are hired from us to help with service. The equipment will be collected later in the afternoon of the delivery day or the following day. Please ensure it is ready for collection.

BOWL MEALS

VEGETARIAN

Glazed & Honeyed Mushrooms with Orzo (v)

pan fried mushrooms with balsamic, rosemary, honey and garlic served with orzo pasta

BOWL
MEAL

£8.50

VEGAN

Vegan Paella (vegan, g, d)

arborio rice with peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon

£8.50

Vegan Rogan Josh with Rice (vegan, g, d)

an aubergine, squash, peppers and lentils version of this wonderful kashmiri curry

£9.00

Moroccan Vegetable Tagine & CousCous (vegan, d)

squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous

£8.70

Vegetable Thai Green Curry & Rice (vegan, g, d)

peppers, broccoli and babycorn with the lemongrass, ginger, lime and coconut milk. Served with long grain rice

£9.00

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)

red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust.

£8.50

Aubergine, Tomato & Basil Penne (vegan, d)

roasted aubergine in a rich tomato and basil sauce through penne pasta

£8.50

MEAT

Spaghetti Carbonara with Chicken

mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese

£9.75

Tarragon Chicken & Rice (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice

£11.00

Coconut & Coriander Chicken & Rice (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin, served with rice

£10.00

Caribbean Lamb with Rice (g, d)

tender chunks of Lamb gently braised in our own caribbean sauce with Sweet potato and fresh herbs. Served with rice

£12.00

FISH

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

£12.50

Creamy Salmon Penne

steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon

£14.00



Minimum Order of 6



Afternoon tea

A delightful and delicious selection of sandwiches, treats and tea for special occasions.

Afternoon Tea deliveries are made between 14:00 and 17:00 Mon-Fri.
This menu will be served from 1st June to 29th September 2023.
Allergen info is available on our website and is supplied with your order.
Dietary Legend: (v) vegetarian, (g) no gluten containing ingredients,
(d) no dairy containing ingredients, (n) contains nuts.
Adults need around 2000 kcal a day.
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We provide a full afternoon tea set menu which includes all that's required for a classic, English afternoon tea including home baked scones, cakes and fine teas. There are two service crockery & cutlery options. We can supply the food and tea with all disposable crockery & cutlery, or we supply with no crockery & cutlery. If you wish to hire china crockery & steel cutlery, that option is available too, see below. All you need to provide is the hot water for the tea and of course the table for service! If you don't have tables, a kettle or urn we can hire them to you. We strongly recommend a waiter/waitress for guest numbers greater than 12.

SET MENUS

Afternoon Tea - Disposable service equipment

all the food and tea plus everything you need to serve in disposable cups, plates, platters etc (except the kettle!). min 6

£18.50 p/p

Afternoon Tea - No service equipment

just the food and tea. no service equipment provided by us; you need to provide it. food is on smart "aqua" platters. min 6

£18.00 p/p

Afternoon Tea - Cutlery & Crockery (Pack of 10)

if you would like crockery & cutlery but don't have your own, you can hire from us. hire all the necessary china cups, saucers, plates, cutlery, flasks etc for each guest from us in packs of ten. this price does not include the Afternoon Tea items.

£48.50 p/p

minimum order of 6. none of the afternoon tea options shown above provide the hot water for making the tea



PER PERSON

tea

a selection of four fine teas:

English Traditional

Earl Grey

Green Tea with Orange & Lotus Flower

Peppermint

includes three rounds

milk & sugars are supplied

sandwiches

a selection of four varieties of sandwiches:

Smoked Salmon & Cream Cheese Open Sandwich on Rye Baguette

Cucumber Finger Sandwich (v)

Gloucestershire Roast Chicken Finger Sandwich

Egg Mayonnaise & Cucumber Open Sandwich on Piedmont Baguette (v)

scones

one fruit scone with clotted cream and strawberry jam (v)

cakes

three varieties of home baked cakes which change seasonally, two per person

“Eden Caterers provided a great service when catering for my gallery opening”

5 Star Google Review



Canapés

Classic combinations meet innovative ingredients for the perfect bite-sized canapés.

Canapés deliveries are made from 14:00 to 17:00.

This menu will be served from 1st June to 29th September 2023.

Allergen info is available on our website and is supplied with your order.

Dietary Legend: (v) vegetarian, (g) no gluten containing ingredients, (d) no dairy containing ingredients, (n) contains nuts.

Adults need around 2000 kcal a day.

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Full Ts & Cs are on our website.

Canapés are delivered on reusable platters. Choose your own selection or from one of our set menus. We collect platters after your event, please don't discard them.

VEGETARIAN

Feta & Honey Crostini (v) <i>with fresh thyme and a light garlic oil (52kcal)</i>	£1.95
Crisp Cheese Risotto Arancini (v) <i>feta, tomato and tarragon fried risotto cake (55kcal)</i>	£2.10
Cucumber & Feta with Pomegranate (v, g) <i>dill and feta filled cucumber rounds topped with pomegranite seeds (14kcal)</i>	£1.95

VEGAN

Pea & Mint Crostini (vegan, d) <i>poached pea and mint on crisp sourdough crostini (29kcal)</i>	£1.85
Tomato & Chopped Basil with Yeast Flakes (vegan, g, d) <i>slow dried tomatoes rolled in chopped basil and yeast flakes (48kcal)</i>	£1.95
Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d) <i>on a polenta base (30kcal)</i>	£1.85
Broccoli Picante (vegan, g, d) <i>crisp broccoli florets with chilli & garlic (19kcal)</i>	£1.80
Tomato Bruschetta (vegan, d) <i>slow roasted tomato with basil and balsamic on bruschetta (32kcal)</i>	£1.95

MEAT

Duck Pancake & Hoisin (d) <i>with courgette, red pepper, carrot & coriander (37kcal)</i>	£2.10
Glazed Ham with Pineapple (g, d) <i>charred & marmalade glazed (22kcal)</i>	£1.95
Bacon & Prune (g, d) <i>soft prune baked in english bacon with rosemary (52kcal)</i>	£1.90
Jerk Chicken & Orange Skewer (d) <i>juicy orange works well with Jamaican spiced chicken (19kcal)</i>	£2.10

FISH

Prawn Cocktail Shell (d) <i>classic prawn cocktail in a pastry shell dusted with paprika (88kcal)</i>	£2.10
Salmon Teriyaki (d) <i>scottish salmon fillet flash fried in teriyaki on skewers (41kcal)</i>	£2.40

SWEET

Berry Mousse in Chocolate Cup (v, g) <i>elegant dark chocolate with sharp season's berry mousse (51kcal)</i>	£1.90
Fresh Fruit Tartlet (v, n) <i>seasonal fruits with crème patissiere in sweet pastry (64kcal)</i>	£1.95
Salted Caramel & Almond Truffle (v, n) <i>an indulgent treat (113kcal)</i>	£2.10
Chocolate Strawberry (v, g) <i>english strawberries dipped in dark chocolate (39kcal)</i>	£1.95
Fruit Kebab (vegan, g, d) <i>dainty colourful fruits (9kcal)</i>	£1.80

NIBBLES

Crudites (vegan, g, d) <i>One platter with enough for 4-7 people. cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous dips (150kcal)</i>	£9.45
Cheese Straws (v) <i>with coleman's & bella lodi. two per portion. min 25 (185kcal)</i>	£2.75
Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) <i>walnut, cashew, hazlenut and peanut. min 3 (1083kcal)</i>	£6.75
Mini Bowl - Olive Mix 170g (vegan, g, d) <i>green, black, capers and sun dried tomato in olive oil. min 3 (509kcal)</i>	£4.25
Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d) <i>our homemade salsa brings the tortilla chips to life. min 3 (198kcal)</i>	£1.80
Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d) <i>with salsa dip. min 3 (209kcal)</i>	£2.50

CANAPÉ SET MENU

one of each canapé per person (min 25)

Lavender - (8 canapés per person)

*Crisp Cheese Risotto Arancini (v)
Tomato & Chopped Basil with Yeast Flakes (vegan, g, d)
Pea & Mint Crostini (vegan, d)
Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)
Broccoli Picante (vegan, g, d)
Duck Pancake & Hoisin (d)
Jerk Chicken & Orange Skewer (d)
Salmon Teriyaki (d)*

£17.40 per person

Honeysuckle (8 canapés per person)

*Feta & Honey Crostini (v)
Tomato Bruschetta (v)
Cucumber & Feta with Pomegranate (v, g)
Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)
Broccoli Picante (vegan, g, d)
Bacon & Prune (g, d)
Prawn Cocktail Shell (d)
Salmon Teriyaki (d)*

£17.40 per person

Saffron (8 canapés per person) - Vegetarian

*Feta & Honey Crostini (v)
Crisp Cheese Risotto Arancini (v)
Tomato Bruschetta (v)
Cucumber & Feta with Pomegranate (v, g)
Tomato & Chopped Basil with Yeast Flakes (vegan, g, d)
Pea & Mint Crostini (vegan, d)
Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)
Broccoli Picante (vegan, g, d)*

£17.00 per person

Minimum Order of 25



Drinks

Opt for a homemade smoothie or hire our speciality coffee machine for your next event.

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COLD DRINKS

Belu - Sparkling Mineral Water 750ml	£3.20
Belu - Still Mineral Water 750ml	£3.20
Belu Still 330ml	£1.70
Belu Sparkling 330ml	£1.70
Cranberry Juice 1 litre	£4.25
Orange Juice 1 litre	£4.75
Apple Juice 1 litre	£4.25
7 Up 330ml can	£1.80
Coke 330ml can	£1.90
Coke Diet 330ml can	£1.80
Tango 330ml can	£1.80
San Pellegrino - Blood Orange 330ml can	£1.90
San Pellegrino - Lemon 330ml can	£1.90
Freshly Squeezed Orange Juice 250ml	£2.40
Elderflower Presse - Still - 1 litre (vegan, g, d) <i>homemade cordial from locally picked elderflowers. (355kcal)</i>	£3.45
Elderflower Presse - Sparkling - 1 litre (vegan, g, d) <i>homemade cordial from locally picked elderflowers. (355kcal)</i>	£3.65
Green Dream Smoothie - 1 litre (v, g, d, n) <i>pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet (346kcal)</i>	£12.00
Beetroot & Raspberry Smoothie - 1 litre (vegan, g, d) <i>with banana & soya milk (488kcal)</i>	£13.50
Orange, Carrot & Mango Smoothie - 1 litre (vegan, g, d) <i>the full orange spectrum packs a vitamin and flavour punch (434kcal)</i>	£13.00

HOT DRINKS

Coffee - Flask of Decaffeinated (10 cup) with milk and sugar <i>one insulated flask of decaffeinated coffee delivered ready to pour. enough for ten cups. comes with dairy milk and sugars</i>	£16.50
Coffee - Flask of Organic coffee - 10 cups with milk and sugar (v, g) <i>one insulated flask of coffee delivered ready to pour. enough for ten cups. comes with dairy milk and sugars</i>	£16.50
Tea - Flask of Hot Water (10 servings) <i>hot water in flasks with a selection of tagged tea bags (Earl Grey, English Breakfast, Herbal) with sugars and organic milk</i>	£11.25

hot drinks do not come with cups but disposables are available to buy separately if needed.

DISPOSABLES

Clear Disposable Cup	£0.13
Cup & Stirrer (hot drink)	£0.12



HOUSE WINE

Laurent Miquel - Heritage Vineyards Rouge <i>fruit filled aromas with raspberry and red berries. Smooth and elegant on the palate. 2019 Lauguedoc-Roussillon, France. 750ml bottle. min 6</i>	£17.50
Laurent Miquel - Heritage Vineyards Blanc <i>aromas of citrus, lemon peel with a delicate floral overtone. a well balanced, lively refreshing white wine. 2020 Lauguedoc-Roussillon, France. 750ml bottle. min 6</i>	£17.50
Laurent Miquel - Heritage Vineyards Rose <i>fragrant, crisp and refreshing, this pale rose from the languedoc in Southern France is bursting with fresh summer berries. 2020 Lauguedoc-Roussillon, France. 750ml bottle. min 6</i>	£17.50

SPARKLING WINE

Langlois Chateau 'LC' Cremant Brut <i>vibrant and racy fruit, bread yeast flavours and zesty appley freshness is accompanied by the waxed lemon flavours of Chenin Blanc - a variety so clearly suited for sparkling production due to its fine acidity. The addition of a fifth Chardonnay gives the fruitiness and depth Saumur, France. 750ml bottle. min 6</i>	£24.00
Langlois Chateau 'LC' Cremant Rosé <i>lively and refreshing with good depth with attractive yeast overtones. Saumur, France. 750ml bottle. min 6</i>	£24.00
Artigianale Prosecco Brut <i>this natural vegan prosecco is an ecologically conscious wine, using 100% renewable energy sources in its production and favouring classic fermentation techniques. Traviso, Italy. 750ml bottle. min 6</i>	£22.00
Ayala Brut Majeur <i>pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness. France. 750ml bottle. min 6</i>	£48.00
Ayala Brut Majeur NV Magnum <i>pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness. France. 1500ml bottle. min 3</i>	£96.00

BEERS

Fourpure Lager <i>inspired by adventure but made locally in Bermondsey, Fourpure is a London based family brewery who use innovation to create their range of beers. 12 x 330ml cans</i>	£35.00
Fourpure Session IPA <i>12 x 330ml cans</i>	£35.00
Lucky Saint - Alcohol Free Superior Lager <i>biscuity malts with a smooth pallet and a citrus hop finish 20 x 330ml cans</i>	£44.20

**“The food and drink were both
very tasty - the Rosé wine was
particularly delicious!”**

5 Star Google Review





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